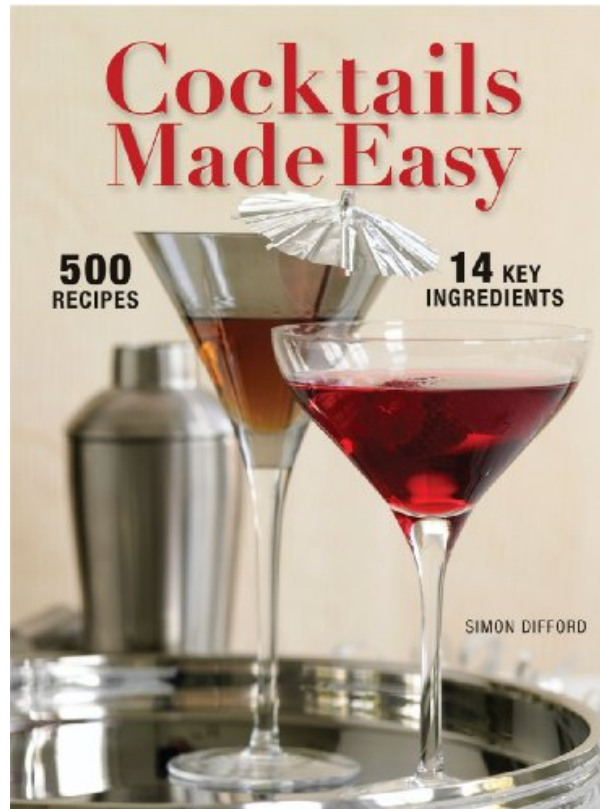
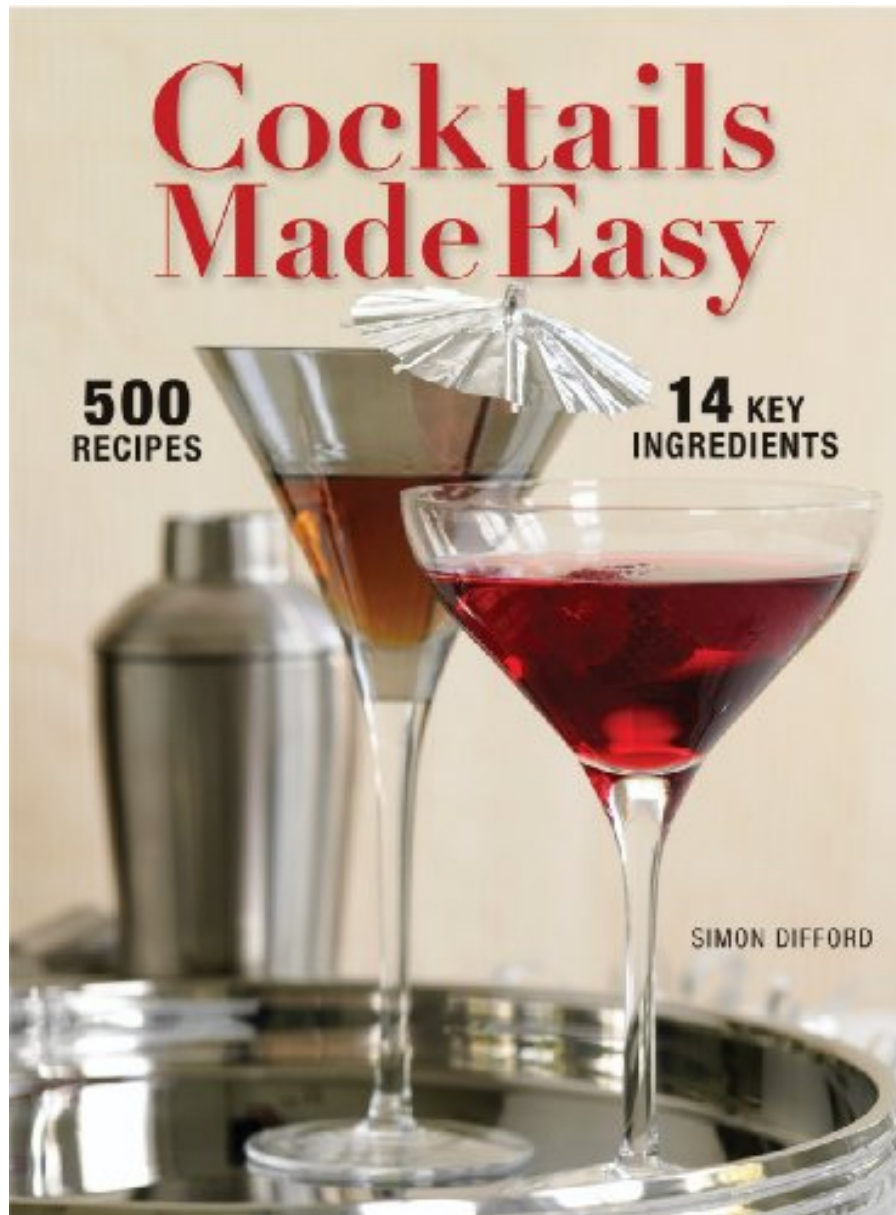


COCKTAILS MADE EASY: 500 DRINKS, 14 KEY INGREDIENTS BY SIMON DIFFORD



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Review

(reviewed with Difford's Encyclopedia of Cocktails) Pick up a copy of these books and search for Difford's take on your favorite cocktail, or for something new that captures your attention. (E. Leposky Miami Examiner.com 2010-06-18)

About the Author

Simon Difford is a drinks industry celebrity and tours the United States every year. His experience includes running his own bar, founding his own import company and establishing brands. He is a Glenfiddich Food & Drink Award-winning writer and lives in London, England.

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Making it easy to create delicious cocktails at home.

Simon Difford has a huge and loyal international following in professional bartending circles thanks to Difford's Encyclopedia of Cocktails and his website. For anyone overwhelmed by the more than 2,600 recipes -- and all the ingredients necessary to create them -- in his master-book, Cocktails Made Easy is the perfect guide to making cocktails more easily.

These 500 cocktails require only 14 key ingredients, including commonly available spirits and liqueurs, some everyday items from the refrigerator and kitchen, plus a few simple tools.

Each recipe has an easy step-by-step pictorial guide to its creation with a color photograph of the assembled drink in its assigned glass. In addition to providing ingredient measures, garnish, variations and fascinating information on the cocktail's origin, Difford rates each drink on a scale of one to five.

This specially chosen collection of cocktail recipes will please the most discerning drinker and home mixologist in search of old and new favorites.

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Most helpful customer reviews

1 of 1 people found the following review helpful.

Very good guide for beginning mixologists

By Douglas A Linger

Everyone likes cocktails. (Well, except for teetotalers, I suppose, but if you were one of those you wouldn't be looking at this book.) But there's no denying they can be a little intimidating. So many liquors! So many other ingredients! It's hard to know where to begin.

That's where *Cocktails Made Easy* comes in. Difford lists 14 different liquors you'll need to stock. He's very specific about it, even specifying which brand; his reasoning is that different makers produce different product, which can affect whether, for instance, layered drinks will turn out properly. Generally speaking, though, it's probably okay to buy your own preferred brand. And each liquor also comes with a paragraph or two describing its history, which I at least found pretty interesting.

He also includes a page listing 28 other ingredients you'll need to put in your pantry or fridge, from olives to cream to various juices. This will suffice for most of the drinks in the book, but it is not a complete list; the Egg Nog requires nutmeg, for instance, and that's not listed on that page. You'll need to take a look at the recipe before you attempt to make a certain drink.

But Difford also includes a list of what other equipment you'll need in order to properly make and serve these concoctions. There's something like 20 different glasses, and he doesn't just list them by name. There's a description of what they add to the drink, such as the flutes aiding champagne's bubbles, and an excellent picture of each of them. He also describes such things as the best types of shakers, bar spoons, and so forth. With the exception of the "other ingredients," the list of necessities is very complete, and even those are only missing those foods that appear in only a few drinks.

The drinks are listed in alphabetical order, and each entry has several components. Naturally, they include its name, a list of ingredients, and how to mix them. But it also has a sentence or two describing its origins - when known, and the likely origins when it's not - and some comments. In addition, there's a rating, from one circle (disgusting) to five (exceptional).

The ratings are, unfortunately, just short of useless. For one thing, like all ratings, they're subjective; your tastes may not match his. More to the point, out of 500 recipes in the book, I found 4 that had a rating below 3 (acceptable). 3 of those were 2.5 circles (disappointing) and one was half a circle - and that last one was described as a home remedy for hangovers, which are always nasty anyway. If dang near every drink here is acceptable or better, I wonder why he bothered even including the lower half of the rating system in the book.

Lastly, and perhaps most importantly, the entries includes a picture of the completed cocktail, ready to drink. The pictures are small, around 1.5" x 3" or so, but that's plenty large enough to see what it looks like when made right. If you try a drink and it doesn't at least resemble the picture, it's time to try again.

Every now and then a drink gets special attention, with an extra-long description of its origins and a photograph that takes up an entire page or more. These are generally the more iconic drinks, with interesting stories behind them. I liked the attention he paid to these.

I also liked the photography. It is excellent, displaying each drink to its very best. And each ingredient, for that matter; each glass, each liquor, each piece of equipment and many of the ingredients merit photos, as

well. There wasn't a dud in the bunch.

Other than the rather lopsided rating system, though, there was one issue with *Cocktails Made Easy*. I would really have liked an index in the back, naming each ingredient - and I don't just mean the liquors! - with the names of drinks that use it listed below it. That would have added several pages, to be sure, since there are a lot of ingredients and each drink would be listed multiple times (cocktails, by definition, have more than one ingredient). But it would have been a useful way to see at a glance what could be made with just the bottle or two in your cabinet.

Still, this is a great book to look into if you're intrigued by the idea of mixing something for your friends, or yourself. It's simple, and Difford makes it clear that it wouldn't take many bottles to make an awful lot of interesting and tasty drinks. Check it out, raise a toast, and enjoy!

3 of 4 people found the following review helpful.

Great drinks, terrible format

By Cat

This book has literally hundreds of cocktail recipes based on a relatively small number of core ingredients. These are well detailed in the first chunk of the book, even if those details read as though they've come from a company press release much of the time--perhaps because Difford gets behind a specific brand of spirit for each of his key ingredients. This struck me more as odd than as authoritative, but then, I didn't necessarily agree with his picks.

The ten or fifteen drink recipes that my husband and I have tried have all been at least palatable and usually quite tasty, and we've barely scratched the surface. I also appreciated the inclusion of non-alcoholic "mocktails," having sometimes come up short when serving non-drinkers at cocktail parties in the past.

However, the book fails to really function as a useful reference due to its complete lack of a table of contents or index. The drinks are organized alphabetically rather than by, say, primary ingredient or type--so good luck finding that drink you made two weeks ago again if you don't remember its name, and expect see related cocktails such as martinis, margarita variations, etc. scattered quite broadly throughout the book. There are also numerous lapses in spelling, missing punctuation, and other mechanics, so if that sort of thing bothers you, expect to be bothered. All in all, this book is great for paging through to get ideas for drinks--but pretty worthless as a practical behind-the-bar manual.

0 of 0 people found the following review helpful.

A great book to start with

By CMO

So, I've been around a bit...in the marines 8 years (a bit around the world) and got to see a few things. I can say as a bartender that this is not/should not be used to replace your I-phone quick drink reference, or your cardfile behind the bar. But that is only one way to look at this. See this book is alphabetical, not ingredient oriented....which as a bartender I can tell you I dont have anyone coming in and saying "hey bartender, give me something with gin, or tequila, or bacardi in it"-----NOPE, you can bet your ass they are saying the name of the drink they want. And alot of times (because they saw it once or twice maybe) they arent really sure till you show them what it looks like. That is where this book excels, you can search it up by the name (alphabetically) and then show them the picture....before mixing it up to see if thats what they were thinking it is. Now thats when you have time. When you dont its also a great book to let them go through while your mixing other stuff up so they can find a new "Favorite Drink" and have you their new Favorite Bartender make it just right....

So, as a book I give 5 stars for what it was intended to be, a great guide to teach you and customers about

drinks, a great conversation piece and intro to bartending mixed drinks! Great Job!

See all 6 customer reviews...

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Based upon some experiences of many individuals, it is in reality that reading this **Cocktails Made Easy: 500 Drinks, 14 Key Ingredients By Simon Difford** could help them to make much better choice as well as offer even more encounter. If you want to be among them, let's acquisition this publication Cocktails Made Easy: 500 Drinks, 14 Key Ingredients By Simon Difford by downloading the book on web link download in this site. You could obtain the soft file of this book Cocktails Made Easy: 500 Drinks, 14 Key Ingredients By Simon Difford to download and put aside in your readily available electronic tools. Exactly what are you awaiting? Allow get this book Cocktails Made Easy: 500 Drinks, 14 Key Ingredients By Simon Difford on the internet and also read them in any time and any area you will certainly check out. It will certainly not encumber you to bring hefty publication Cocktails Made Easy: 500 Drinks, 14 Key Ingredients By Simon Difford within your bag.

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